

# SUMMER MENU

## SOUPS

PEPPER POT SOUP  
*(Vegan), Herb Crostini*

700

SOUP OF THE DAY  
*Herb Crostini*

900

## STARTERS

SALTFISH FRITTERS  
*with Green Goddess/ Escoveitch Relish*

900

CONCH SALAD  
*with Tortilla Chips*

1350

CURRY GOAT SAMOSAS  
*Mango Tamarind Chutney*

1750

WATERMELON, CUCUMBER & FETA SALAD  
*with Red Onion & Black Mint Salsa*

1200

## MAIN COURSE

BARREL ROASTED CHICKEN  
*with Herb Pan Gravy*

2150

OPTIONAL- FRENCH TOAST  
*Pineapple Chutney & Whipped Creme*

CURRY GOAT

2950

\*Advise server of any allergies | \*12.5% Service Charge Additional





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## MAIN COURSE (cont'd)

COCONUT CURRY CONCH	3150
SUMMER SEAFOOD BOIL	4250
<i>Seasoned Herb Broth with Shrimp, Crab, Lobster, Mussels, Potatoes &amp; Corn</i>	
ROASTED ZUCCHINI, EGGPLANT & PUMPKIN	1850
<i>with Black Beans &amp; Chick Peas in a Coconut Curry</i>	
EGGS FLORENTINE,	1750
<i>Calaloo on Bammy topped with Ackee Sauce</i>	
ALL MAINS INCLUDE ONE SIDE & STEAMED VEGETABLES	
Rice & Peas	
Fried/ Steamed Bammy	
Irish Potato/ Sweet Potato Croquettes	

## DESSERT

RUM FIRE ICE CREAM RUM CAKE	700
SWEET CREPES	900
<i>with Caramelized Ripe Plantain OR Grilled Pineapple Slices</i>	

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